

## RISzard 3

---

- Gravity **31.6 BLG**
- ABV **16 %**
- IBU **37**
- SRM **90.2**
- Style **Baltic Porter**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **31.4 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield  | EBC  |
|-------|----------------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński               | 3.1 kg (39.5%) | 79 %   | 10   |
| Grain | Briess - Carapils Malt           | 0.5 kg (6.4%)  | 74 %   | 3    |
| Grain | Strzegom Karmel 150              | 1 kg (12.7%)   | 75 %   | 150  |
| Grain | Castle Cafe                      | 0.25 kg (3.2%) | 75.5 % | 480  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (6.4%)  | 73 %   | 1001 |
| Grain | Czekoladowy                      | 1 kg (12.7%)   | 60 %   | 788  |
| Grain | Cookie                           | 0.5 kg (6.4%)  | --- %  | ---  |
| Grain | Pilzneński                       | 1 kg (12.7%)   | 81 %   | 4    |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 40 g   | 60 min | 10 %       |

### Yeasts

| Name | Type | Form  | Amount  | Laboratory |
|------|------|-------|---------|------------|
| Us05 | Ale  | Slant | 1200 ml | ---        |